



Becki's Easy Cheese Olive Bites

Becki's Cream Cheese Olive Salsa and Feta wrapped around your favorite olive!

Ingredients

- 1 can of your favorite large pitted olives, delish with a California Ripe, Kalamata or stuffed Manzanilla
- 1 8 oz container of Becki's Cream Cheese Olive Salsa or Jalapeno Cream Cheese
- 1 cup crumbled feta cheese
- ½ cup finely crushed nuts: pecans, almonds or hazelnuts all work well



Directions

1. Drain olives and pat dry with paper towel. Set aside.
2. Thoroughly combine Becki's Cream Cheese Olive Salsa, and feta cheese.
3. Mold 1 tsp to 1 Tbs cheese mixture around each olive, shape into a ball.
4. Place crushed nuts in a shallow dish Roll each cheese covered olive in the nuts to cover
5. Refrigerate for 30 minutes, or until firm.
6. ENJOY!